

ROMANEIRA

ROSE 2023



HARVEST CONDITIONS: 2023 marks a notable shift from the preceding four years, which were characterised by high temperatures and lower yields. The winter rainfall, prior to 2023, came as a blessing, particularly after the exceptionally arid conditions in 2022, replenishing soil moisture and aquifers. This ensured that the vines could flourish without the limitations of water scarcity. The warm spring that followed further revitalised the vineyards. Despite facing climatic challenges, including intense heatwaves and sporadic heavy downpours that, at times, interfered with the ripening process, the resilience of the vineyards at Quinta da Romaneira shone through. They produced high-quality grapes, setting the stage for crafting exceptional white and red wines, as well as aromatic, rich, and well-structured Port wines. The white grapes for this wine were harvested between the 2nd and 10th of September.

VINIFICATION: Its pink colour results from the direct pressing of red grapes at a precise point of ripeness at the beginning of the harvest. A fermentation is followed in stainless steel tanks, at controlled temperatures, during three weeks.

AGEING: The entire wine is aged in stainless steel tanks for a period of five months. No wood is used.

TASTING NOTES: The wine showcases a delicate salmon-pink hue. It releases captivating aromas of wild blossoms and red fruits, while the palate is enriched by the intense essence of red fruits, contributing to its robust structure. A smoothly integrated, crisp acidity propels the wine towards a lingering and delightful finish.

GRAPE VARIETIES: Tinta Roriz 75%; Touriga Francesa 20%; Tinta Barroca 5%.

WINE ANALYSIS:

Alcohol: 13,5 %
Total Acidity: 5,00 g/dm³
pH: 3,60
Residual sugar: 0,60 g/dm³
Calories: 75 Kcal/100 ml

LOGISTIC INFORMATION:

Carton Case
6 x 750 ml
Gross Weight – 8,3 Kg

BOTTLING:

March 2024

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